Fairhope Yacht Club

Kids Menu

All served with your choice of fries, sweet fries, onion rings, tots, or a fruit cup. Salad substitute +$2.25

Hamburger $5.75

Cheeseburger $6.00

Grilled Cheese $5.00

Mac 'N Cheese $5.00

Fried Shrimp $7.00

Fried Fish $6.00

Kids Chicken Fingers $5.95

Dessert

Kids Sundae $4.00

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Small Plate Menu

Filet Poutine

Chargrilled filet served over house fries and topped with a demi-glaze and cheese curds. $12.95

Charbroiled Lamb

Topped with a demi-glaze and mashed potatoes. $12.95

Duck Confit

Served with seasonal vegetables. $13.95

Volcanic Pork Shank

Braised pork shank stuffed with a crawfish stuffing and topped with a crawfish crème sauce. $13.95

Crispy Fish Tacos

Amberjack topped with shredded lettuce, pico de gallo, goat cheese, and a citrus-jalapeno crème on corn tortillas. Served with house fries. $10.50

Grilled Peach & Prosciutto Salad

Spinach tossed with a honey vinaigrette and topped with goat cheese. $9.95

add chicken +$5 or add shrimp +$6.00

Soft Shell Bahmi Salad

Beer battered soft shell crab served over Napa cabbage and shaved cucumber. Topped with a papaya slaw and finished with a honey drizzle. $13.95

Oysters Rocka

Six fried oysters topped with Rockefeller topping and goat cheese. $10.50

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Brunch Menu

Three Eggs

Scrambled or pan fried to-order. Served with hash brown casserole, your choice of bacon or sausage, and a biscuit $9.00

Colorado Omelet

Three egg omelet with onions, bell peppers, tomatoes, mushrooms, ham, cheddar, and topped with fresh pico de gallo. Served with hash brown casserole, your choice of bacon or sausage, and a biscuit. $9.00

Crab & Spinach Omelet

Three egg omelet with lump crab meat, feta, and spinach. Served with hash brown casserole, your choice of bacon or sausage, and a biscuit. $12.00

Corned Beef Hash

House corned beef chopped with diced potatoes, red onions, red bell peppers, and topped with a fried egg. Served with a biscuit. $10.00

Chicken in the Cow

Beef patty with a egg in the middle. Topped with bacon, cheddar cheese, pickle, and served on a brioche bun. Served with fries. $10.00

Biscuits & Gravy

Two buttermilk biscuits topped with sausage gravy. $9.00

Buttermilk Pancakes

Three buttermilk pancakes topped with whipped butter and syrup. $7.00

E.B.

Two English muffins topped with Canadian Bacon poached eggs and hollandaise. Served with hash brown casserole, your choice of bacon or sausage, and a biscuit. $9.00

The Volanta

Two crab cakes topped with poached eggs, hollandaise sauce, and spinach chips. Served with hash brown casserole, your choice of bacon or sausage, and a biscuit. $13.00

The Wadewitz

Sweet tea brined fried chicken. Mixed white and dark meat served with jalapeno-mint slaw, mashed potatoes with sausage gravy., and a biscuit. $14.00

Soups

FYC Seafood Gumbo $6.50 cup or $8.00 bowl

FYC Shea Crab Soup $6.25 cup or $7.75 bowl

Sides

Bacon $3.50

Sausage Links $3.50

Fruit Cup $2.00

Hash Brown Casserole $3.00

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Lunch Menu

Starters

Baked Stuffed Avocado

Lump crab stuffed avocado topped with tempera flakes and remoulade sauce. Served over mixed greens $7.75

Fried Green Tomatoes $6.95

Gulf Blue Crab Claws Market Price

Corn & Jalapeno Fritters $6.95

Chilled Crab Salad

Jumbo lump crab meat salad served over chopped watermelon. Topped with an infused mint oil $13.95

Seafood Gumbo $6.50/cup or $$8.00/bowl

Shea Crab Soup $6.25/cup $7.75/bowl

Salads

Lovin Cup

Blackened seared ahi tuna served over shredded cabbage and grilled watermelon. Topped with a Bulgogi sauce and sesame seeds $13.95

House Salad $4.95

Grilled or Fried Chicken Salad $7.75

Sandwiches

All Sandwiches served with hand cut French fries

FYC Club $8.50

BLT $6.95

Grilled or Fried Chicken Sandwich $9.00

1942 Reuben $9.00

Ahi BLT

Grilled ahi tuna topped with cherry wood bacon, fried green tomato, shredded lettuce, and a wasabi-curry aioli $11.50

Burgers & Poboys

All Burgers & Poboys served with hand cut French fries

FYC Burger

8oz patty topped with cheddar cheese, cherry wood smoked bacon, lettuce, tomato, pickle, and mayo. Served on a brioche bun $9.00

Esho Burger

8oz patty topped with swiss cheese, cherry wood smoked bacon, avocado, lettuce, tomato, pickle, and mayo. Served on a brioche bun $9.00

Augusta Burger

8oz patty topped with bacon jam, pimento cheese, lettuce, tomato, & fried pickle. Served on a brioche bun. $9.00

Classic Burger $8.00

Shrimp Poboy $10.50

Margeaux Poboy

Fried Gulf oysters with lettuce, tomato, pickles, and your choice of cocktail or tartar sauce $12.50

Peace Maker Poboy

Fried shrimp and oysters with lettuce, tomato, pickles, and your choice of cocktail or tartar sauce $11.50

Catfish Poboy $9.50

Cubano Poboy $9.00

Baskets

Served with house cut French fries, Jalapeno-mint slaw, and corn fritters

Fried or Blackened Shrimp $11.95

Fried or Blackened Oyster $13.95

Chicken Tender $9.95

Peace Maker

Both Shrimp & Oysters. Either all fried or all blackened $12.95

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Entrees

French Cut Pork Chop

Skillet seared with shallots, apples, thyme, and basted with house stock and butter. Served with seasonal vegetables & the daily starch. $26.95

Airline Pan Seared Chicken

Garlic, thyme, & rosemary. Served with seasonal vegetables & the daily starch. $22.95

Grilled Chicken Alfredo with house salad $15.95

Toasted Gnocchi

Sautéed mushrooms, shallots, and crispy bacon. Topped with fresh sage & parsley. Served with a house salad. $16.95 Add chicken +$5.00 or Add shrimp +$6.00

BBQ Shrimp & Grits

Gulf shrimp sautéed in a Nola style BBQ butter with red & green bell peppers and shallots. Served over grits and with a house salad. $23.95

Daily Fresh Catch

Fried, broiled, almandine, or Greek style. Served with seasonal vegetables & the daily starch.

Market Price

6oz Filet

Chargrilled tender filet with house seasoning. Served with seasonal vegetables & the daily starch. $24.95

8oz Filet

Chargrilled tender filet with house seasoning. Served with house salad, vegetable of the day, & a starch. $28.50

16oz Hand Cut Ribeye

Chargrilled tender filet with house seasoning. Served with seasonal vegetables & the daily starch. $29.95

From the Gulf

All served with French fries, mint-jalapeno slaw, & corn fritters

Golden Fried Gulf Shrimp

Ten large fried shrimp served with your choice of cocktail, tartar, or remoulade sauce. $15.00

Corn Flour Fried Oysters

Ten bayou fried oysters served with your choice of cocktail, tartar, or remoulade sauce. $16.00

Half and Half

Six fried oysters and six fried shrimp served with your choice of cocktail, tartar, or remoulade sauce. $17.00

End of the Race

Key Lime Pie

Graham cracker crust topped with whipped crème and key lime syrup. $5.95

Bread Pudding $5.95

Warm Apple Tart à la Mode $6.25

Chocolate Mouse Cheesecake with Oreo Crust $6.25

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Sandwiches & Burgers

All served with your choice of fries, sweet fries, onion rings, or tots. Salad Substitute +$2.25

Reuben Sandwich

Corn beef brisket shaved down on marble rye with 1000 island, sauerkraut, and swiss cheese. $9.25

Oyster Sandwich

Five fried oysters topped with smoked bacon, cheddar, lettuce, tomato, pickles, and tartar sauce. $9.25

Shrimp Poboy

Fried shrimp fully dressed with lettuce, tomato, pickles, and your choice of cocktail, tartar, or remoulade sauce. $10.75

Oyster Poboy

Fried oysters fully dressed with lettuce, tomato, pickles, and your choice of cocktail, tartar, or remoulade sauce. $10.75

Peace Maker Poboy

½ Shrimp and ½ Oyster fully dressed with lettuce, tomato, pickles, and your choice of cocktail, tartar, or remoulade sauce. $12.25

FYC Bacon Cheese Burger

8oz patty topped with bacon, cheddar cheese, lettuce, tomato, pickles, and mayo. $9.50

Classic Burger

8oz patty topped with lettuce, tomato, pickle, and mayo. $8.25
(Add Swiss or cheddar for a $1.00)

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Winter Menu

Starters

Jumbo Lump Cakes

Two broiled crab cakes over fried green tomatoes and topped with remoulade sauce $12.95

Crawfish Cakes $10.95

Seared Ahi Tuna Nachos $12.50

Crab Claws

Sautéed or Fried—1/2lb or full lb Market Price

Kay Wings

Tossed in your choice of buffalo or sweet chili thai. $10.25

Fried Okra Basket $5.95

Fried Pickle Basket $5.95

Soups & Salads

Caesar Salad

Tossed with Caesar dressing, parmesan crisp, & house made croutons. $8.25

Add chicken +$5.00 or Add Shrimp +$6.00

Black & Blue Wedge $11.25

Joe Champagne Chopped Salad

Mixed greens with hearts of palm, heirloom cherry tomatoes, diced red onions, fried red onions, and FYC champagne dressing. $8.00

FYC Shea Crab Soup $6.50 cup or $8.00 bowl

FYC Seafood Gumbo $6.75 cup or $8.00 bowl

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